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Pam 12mo #4//

HOTEL SPOTS. F. CORKERY, Proprieter.

DINNER.

RICHMOND, SUNDAY, DEC. 25, 1864.

SOUP. Oyster.

. FISH. None in Market.

Smithfield Hisro.

BOILED.

Pickled Beef Tongue. Log of Mutton, English style.

Mutton.

COLD DISHES. Pressed Round of Beef. Tongue.

Young Pig, stoffed.

Ribs of Beet.

ROAST DISHES.

Saddle of Venison, Apple sauce.

Turkey, stuffed, Giblet sauce.

HOT RELIEVES.

Beef Heart, stuffed with forced meat a la Ruce. Fillet of Veal, with Mushrooms

Kidney Saute, a la Provincial

Ox Tongue, Opion braize,

Dobe of Beef, larded, Gardner style. Breast of Mutton, with Vegetables,

VEGETABLES.

Boiled Irish Potatoes.

Baked Sweet Potatoes.

Celery.

Boiled Rice White Beaps,

Cabbage.

RELISHES.

Pickled Beets

Apple sauce.

English Mustard.

DESSERT.

Pound Cake

Baked Custard Pudding

was Guests inviting friends to the table, will please give notice at the Office.

wa, Meals and Luncheons taken to Rooms, will invariably be charged Extra.

ma No Meals sent out of the Hotel.

wa Positively Broakfast will not be served after 19 o'clock. Nor Dinner after 4.

MEALS.

DINNER on SUNDAYS, at 3 o'clock.

REAKFAST, from 6 to 10. DINNER, at 2% TEA from 6% to 2.

THE GONG WILL NOT BE SOUNDED FOR MEALS

Dispatch Job Office.

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pH 8.5